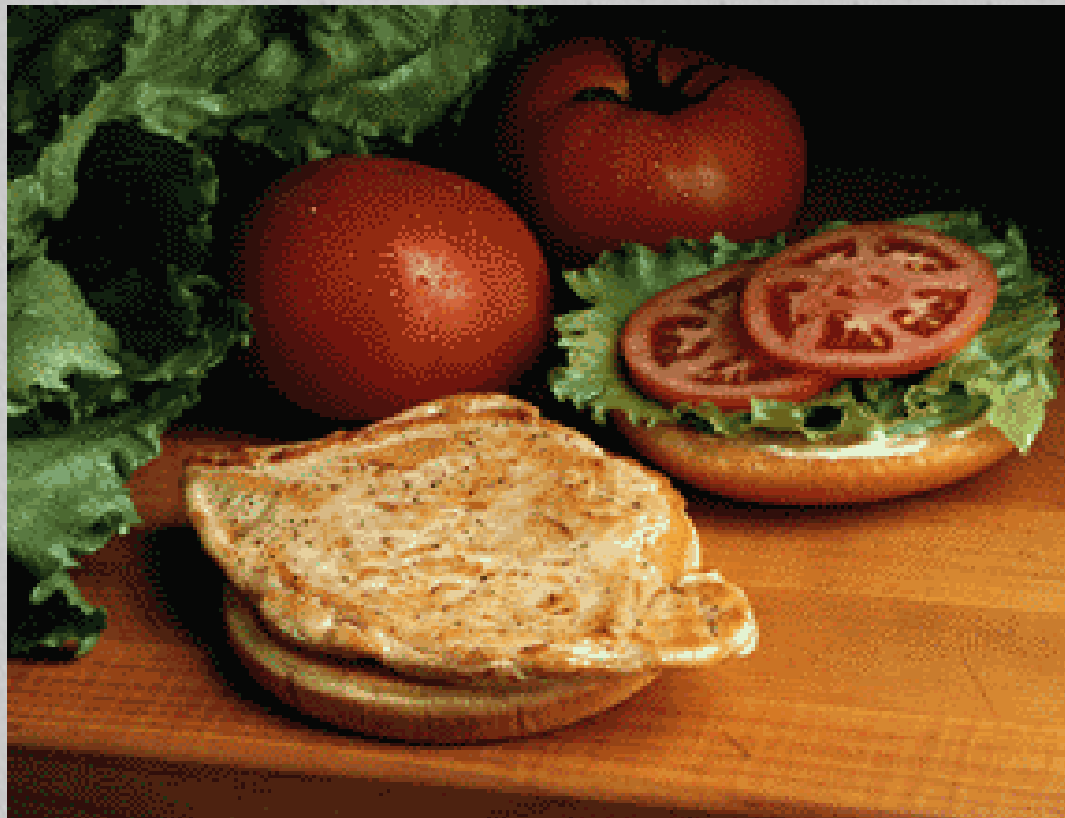
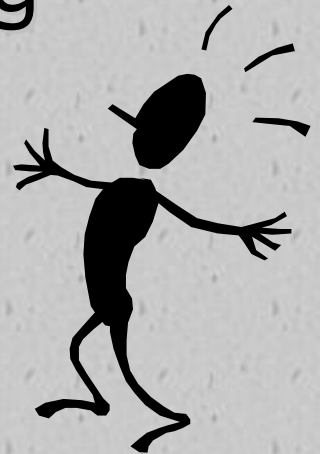


# 7 HACCP Principles at Retail



# HAZARD ANALYSIS CRITICAL CONTROL POINTS

Is a scientific and rational approach to food safety which analyzes potential hazards, determines the critical control points in a food process and develops monitoring procedures to determine if the hazards identified are being effectively controlled



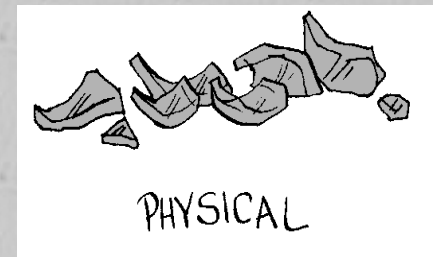
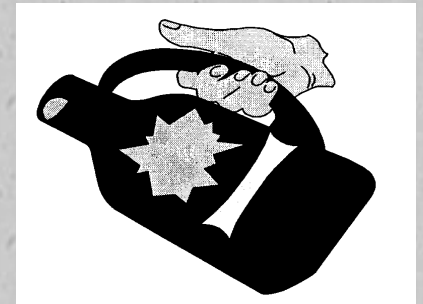
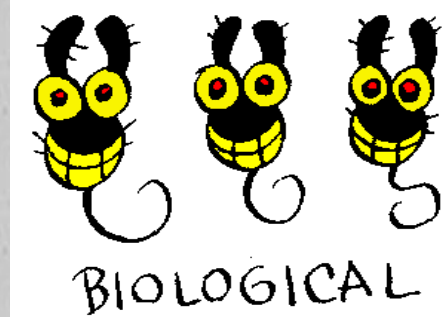


## **7 PRINCIPLES**

Conduct a Hazard Analysis  
Identify Critical Control Points  
Establish Critical Limits  
Establish CCP Monitoring  
Establish Corrective Actions  
Establish Verification Procedures  
Establish Record Keeping

# What Are The Hazards?

- Bacterial contamination
- Survival of bacterial contaminants
- Contamination
  - ❄ Biological
  - ❄ Physical
  - ❄ Chemical
- Cross Contamination



# 1. Hazard Analysis

- Look for things that would make food unsafe
- Could people get sick?
- Hazards could make people ill
- Examine menu items and processes





## 2. Identify Critical Control Points

- What do you absolutely have to do correctly to make the food safe?
- If this step is not done right, people could get sick



## 2. Identify Critical Control Points

### ➤ Focus on Foodborne Disease Risk Factors

✂ Time/Temperature

- ◆ Cooking
- ◆ Cooling
- ◆ Holding
- ◆ Reheating

✂ Employee Health/Habits

✂ Cross Contamination



# Critical Control Point Guidelines

- At this step of preparation, can:
  - ↳ food become contaminated?
  - ↳ contaminated increase?
  - ↳ contaminants survive?
- Can this hazard be prevented through corrective action(s)?

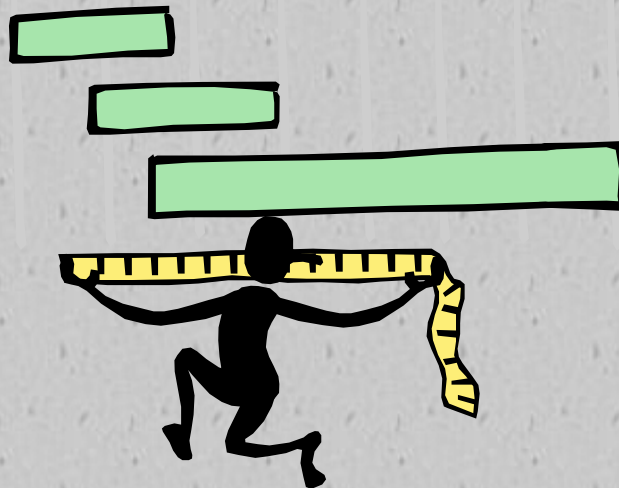


# Critical Control Point Guidelines

- Can this hazard be prevented, eliminated, or reduced by steps taken later in the preparation process?
- Can you monitor the critical control point (CCP)?

# Critical Control Point Guidelines

- How will you measure the CCP?
- Can you document the CCP?



### 3. Establish Critical Limits

- Each standard should be something that can be immediately monitored - by measurement or observation: standards (critical limits) for CCPs must be as specific as possible.
  - TEMPERATURE
  - TIME
  - pH

# 4. Establish CCP Monitoring Procedures

- Each standard should state specifically:
  - ✓ WHAT is to be monitored.
  - ✓ WHO is going to monitor it.
  - ✓ HOW will they monitor the CCP.
  - ✓ WHEN will they monitor it.





## 5. Establish Corrective Actions

➤ A corresponding corrective action must be established for each critical limit.

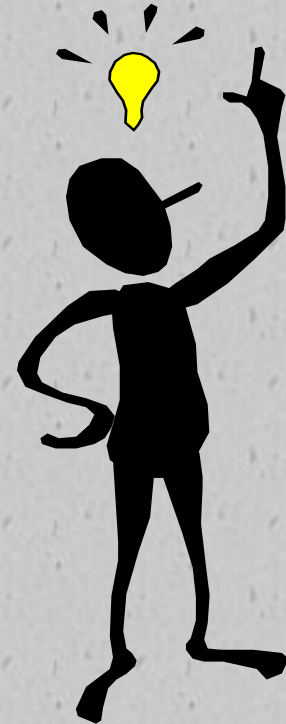
- ❁ Reject product
- ❁ Evaluate product
- ❁ Adjust temperature
- ❁ Move product
- ❁ Cover product



## 5. Establish Corrective Actions

➤ A corresponding corrective action must be established for each critical limit.

- ⑩ Evaluate procedure
- ⑩ Wash, rinse, sanitize
- ⑩ Redo
- ⑩ Discard product



## 6. Establish Verification Procedures

- An evaluation of the HACCP system should be implemented when A product change occurs in
  - △ Formulation
  - △ Production
  - △ Distribution

## **6. Establish Verification Procedures**

- A specified length of time has passes
- New food safety information becomes available
- Product linked to a foodborne disease outbreak

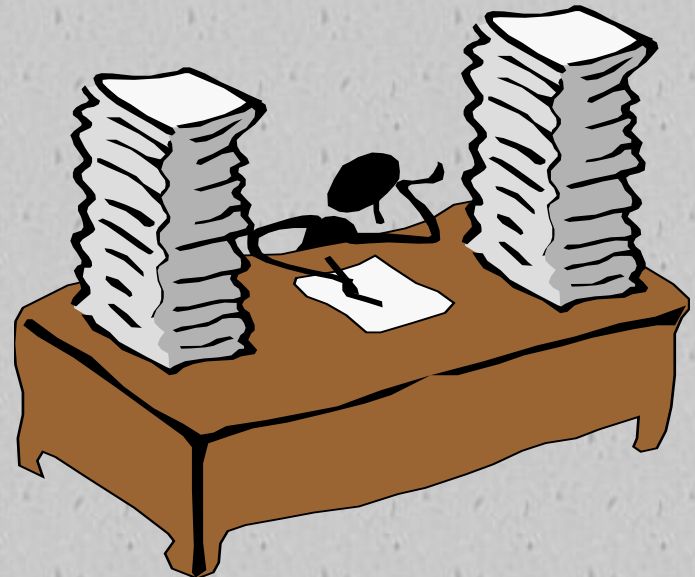


## 6. Establish Verification Procedures

- Identification of Potential Deficiencies
- HACCP Records
  - ✂ **Temperature logs**
  - ✂ **Deviations from critical limits**
  - ✂ **Flow diagrams**
- Test Results From Sample Monitoring
- Manufacturer/Supplier Recommendation
- Third Party "Audit" Reports

## 7. Establish Record Keeping

- Document measurements to show critical limits are being met
  - \* Time/temperature logs curve
  - \* Checklists
  - \* Audit Forms



# Documentation

- Customize Record Keeping Forms to Meet Operational Needs
- Build on what is already in place!

